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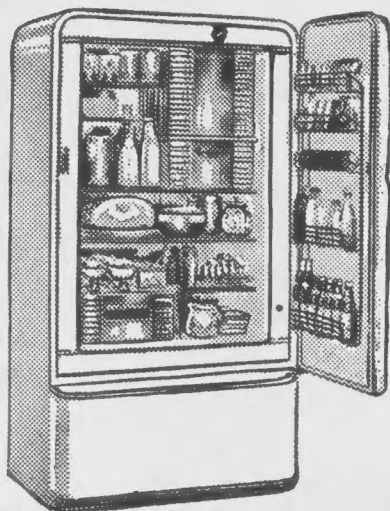
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I N D E X



	Page
Beef Loaf	3
Easy-Mix Sausage Rolls	3
Crusty Meat Rings	3
Salmon Ring	5
Tuna Fish Roll	5
Prepared Pastry	5
Raisin Pie	5
Orange Chiffon Cake	7
Orange Icing	7
Luncheon Rolls	7
Cloverleaf Rolls	7
Butterscotch Buns	7
Famous Robin Hood Products	7
Date Squares	11
Ginger Snaps	11
Shortbreads	11
Robin Hood White Bread	13
Prune Nut Bread	13
Birthday Cake	15
Bill Walker Special Curried Pineapple	15

* * *

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Recipes

BEEF LOAF

2 pounds minced beef
 ¼ pound minced shoulder of pork
 (if available)
 2 eggs
 1 cup milk, 1 cup diluted gravy or
 1 cup tomato juice
 1 cup Robin Hood Oats
 1½ teaspoons salt
 ⅛ teaspoon pepper
 Pinch of sage (may be omitted)
 4 tablespoons finely chopped onion

MIX minced beef and pork. Beat egg, add milk, gravy or tomato juice and blend well with meat mixture.

ADD Robin Hood Oats and seasonings, stir until smooth and thoroughly mixed.

PACK in loaf tin and cover with greased paper.

BAKE in a moderate oven, 375°F, 1 hour, 15 minutes.

YIELD: 10 servings.

NOTE: Part of this mixture may be reserved to make Crusty Meat Rings. (See next column.)

EASY-MIX SAUSAGE ROLLS

1 pound small sausages or
 ½ dozen frankfurters
 2 cups Robin Hood Easy-Mix
 ⅔ cup milk

PARBOIL sausages, using a small amount of water in a tightly covered frying pan; then drain and continue cooking until lightly browned.

PREPARE biscuit dough from recipe on package of Robin Hood Easy-Mix.

ROLL out lengthwise to a quarter-inch thickness.

DIVIDE in six 4-inch squares.

PLACE two sausages with butter and a little prepared mustard or chopped pickle on one side of each square. Fold over, seal edges and set on greased baking sheet. Bake in a hot oven, 425°F, 15 minutes.

NOTE: If frankfurters are used, simmer them in boiling water for five minutes, then place one frankfurter with mustard on each square of biscuit dough and bake.

CRUSTY MEAT RINGS

PREPARE Easy-Mix Biscuit dough (see instructions on package).

ROLL in an oblong shape.

SPREAD mixture (as for Beef Loaf) over dough and roll up—jelly roll fashion.

PRESS edges together to make a cylinder.

SLICE OFF rings, 1-inch thick and place cut side up on a greased cookie sheet.

BAKE in a hot oven, 400°F, 15 minutes.

YIELD: 6 servings.

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SALMON RING

- 1 tin salmon ($\frac{1}{2}$ pound)
- $\frac{1}{4}$ tin cream of mushroom soup
- 1 tablespoon grated onion
- 1 tablespoon lemon juice
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{8}$ teaspoon pepper
- $\frac{1}{8}$ teaspoon sage
- 2 cups Robin Hood Easy-Mix
- $\frac{2}{3}$ cup milk

COMBINE first seven ingredients.

PREPARE biscuit dough from recipe on package of Robin Hood Easy-Mix.

ROLL dough lengthwise and spread with salmon mixture.

BRING sides of dough together on top of the salmon and seal. This forms a long roll.

PLACE roll in a greased baking dish and join the ends together to make a circle.

BAKE in a hot oven, 425°F, 15 to 20 minutes.

HEAT remaining mushroom soup with $\frac{1}{4}$ cup milk and serve as a sauce over the salmon ring.

YIELD: 6 servings.

TUNA FISH ROLL

- 1 cup flaked tuna fish
- $\frac{1}{4}$ cup cream of celery soup
- 2 teaspoons chopped onion
- $1\frac{1}{2}$ tablespoons chopped parsley
- $\frac{1}{4}$ cup chopped sweet pickle

COMBINE above mixture.

USING 2 cups of Robin Hood Easy-Mix, make a soft biscuit dough.

ROLL biscuit dough $\frac{1}{4}$ inch thick.

SPREAD tuna fish mixture over dough and roll.

BAKE in hot oven (425°F.) for 30 minutes.

SERVE with hot, diluted mushroom soup.

PREPARED PASTRY

- 7 cups sifted Velvet Flour or
- 6 cups sifted Robin Hood Flour
- 2 teaspoons salt
- 1 pound chilled lard or vegetable shortening

SIFT flour and salt together.

CUT half of shortening into the flour until fine and mealy, using a pastry blender or two knives.

CUT remaining shortening into above mixture until it is about the size of small peas. This mixture, known as "pastry crumbles," may be stored dry in a quarter sealer and kept cool, using small quantities as desired. For one 8-inch pie shell, use 1 cup (packed) of crumbles or $1\frac{1}{4}$ cups for 9-inch shell.

YIELD: 4 double crust pies.

RAISIN PIE

One Double Crust Pie

ADD cold water ($\frac{1}{3}$ - $\frac{1}{2}$ cup) very gradually to 2 cups of "pastry crumbles," mixing lightly until pastry can be pressed together.

ROLL tightly in waxed paper and chill. Pastry is then ready for rolling.

Filling

- $1\frac{1}{2}$ cups water
- $1\frac{3}{4}$ cups seedless raisins
- $\frac{1}{2}$ cup brown sugar
- 2 tablespoons all-purpose Robin Hood Flour
- $\frac{1}{4}$ teaspoon salt

1 lemon: juice and grated rind

HEAT water to boiling point and add raisins; simmer for 10 minutes.

COMBINE sugar, flour, salt and lemon rind and add to hot mixture.

ADD lemon juice and cook until thick, stirring constantly; cool.

SPREAD filling evenly in lined pie plate and cover with top crust.

BAKE in a hot oven, 425°F, 20-25 minutes.

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ORANGE CHIFFON CAKE

- 1 1/4 cups sifted Velvet Flour or
- 1 cup sifted Robin Hood Flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup fine granulated sugar
- 1/4 cup corn oil
- 1/2 cup orange juice
- 3 egg yolks
- 1/2 teaspoon lemon extract
- 1 teaspoon orange rind
- 3 egg whites
- 1/4 teaspoon cream of tartar

BLEND all ingredients (except egg whites and cream of tartar) until smooth.

BEAT egg whites with cream of tartar until very stiff.

FOLD egg whites into first mixture, blending carefully.

BAKE in 8-inch tube or 8-inch square pan, ungreased, in a moderate oven, 350°F, about 40 minutes.

SUSPEND inverted cake pan so that surface of cake does not touch anything and allow to cool completely before removing from the pan.

FROST when cool with Orange Frosting.

ORANGE ICING

- 2 tablespoons butter
- 1/4 teaspoon lemon extract
- 1/2 teaspoon grated orange rind
- 2 cups sifted icing sugar
- 3 tablespoons orange juice

CREAM butter until fluffy.

ADD lemon extract and orange rind.

ADD sifted icing sugar alternately with orange juice.

BEAT until creamy and smooth. This amount will frost an 8-inch layer cake.

ROLL VARIATIONS

LUNCHEON ROLLS

1. Roll out dough 1/3" thick and cut with round cutters, one slightly larger than the other.
2. On the larger round, put a little butter; moisten the edges.
3. Place smaller round on top, pressing the edges together and follow usual procedure for rising and baking.

CLOVERLEAF ROLLS

SHAPE small balls of dough 3/4" in diameter. Put three together in greased muffin tins.

BUTTERSCOTCH BUNS

1. Roll out dough into a sheet 8" x 12" x 1/3" thick. Spread with 3 tablespoons soft butter and 1/2 cup brown sugar. Roll like jelly roll and cut in slices 1" thick.
2. Grease pans well; sprinkle with brown sugar and dot with butter. Lay pieces of dough flat and close together in pans.
3. When baked, turn upside down and leave one minute in the pans until the butterscotch mixture sets.

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 1 Blouse Kilroy Original
 1 Picture The Little Gallery
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DATE SQUARES

PASTRY

1 cup sifted Velvet Flour or
 $\frac{7}{8}$ cup sifted Robin Hood Flour
 1 teaspoon soda
 1 cup brown sugar (packed)
 2 cups Robin Hood Oats
 $\frac{3}{4}$ cup soft butter (or shortening)
 SIFT flour, soda and brown sugar
 together.
 ADD oats and soft butter and com-
 bine thoroughly.
 SPREAD half of this mixture on a
 greased and lightly floured 10-inch
 pan.
 PAT together well.

FILLING

2 cups chopped dates
 $\frac{1}{3}$ cup brown sugar, packed
 $1\frac{1}{4}$ cups water
 1 tablespoon Velvet Flour
 1 teaspoon vanilla
 COMBINE dates, brown sugar, water
 and flour and cook until thickened,
 stirring constantly.
 COOL and add vanilla.
 SPREAD filling evenly over pastry
 mixture; cover with remaining
 pastry and pat together.
 BAKE in a moderate oven, 375°F,
 20 minutes.
 CUT in squares when cool.
 YIELD: 3 dozen squares.
 NOTE: Mincemeat may be used as
 filling instead of date mixture—
 spreading it about $\frac{3}{4}$ inch thick.

GINGER SNAPS

1 package Robin Hood Ginger-
 bread Mix
 $\frac{1}{4}$ cup milk
 $\frac{1}{4}$ cup corn oil or melted butter or
 shortening
 ADD milk and oil to Gingerbread
 Mix and combine well.
 PLACE dough on waxed paper and
 shape into a roll.
 CHILL until firm.
 CUT in thin slices and arrange on
 greased baking sheet.
 BAKE in a moderate oven, 375°F,
 12-15 minutes.
 YIELD: 3 dozen ginger snaps.
 NOTE: This dough may be rolled out
 on a bake board and cut with
 round 2" cookie cutter for thin,
 crisp cookies.

SHORTBREADS

1 cup soft butter
 $\frac{1}{2}$ cup fruit sugar
 2 cups sifted Robin Hood Flour
 CREAM butter until fluffy
 ADD sugar gradually and work until
 light.
 ADD $1\frac{1}{4}$ cups flour, reserving $\frac{1}{4}$ cup
 for bake board.
 TURN OUT dough and gradually
 knead in remaining flour.
 ROLL gently with floured rolling
 pin until $\frac{1}{8}$ or $\frac{1}{2}$ inch thick.
 CUT cookies with floured cutter of
 desired shape.
 RE-ROLL all leftover pieces at one
 time.
 ARRANGE cookies on ungreased
 baking sheet.
 BAKE in a moderate oven, 300°F,
 30-35 minutes.
 YIELD: 4 dozen cookies.

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ROBIN HOOD WHITE BREAD

2 packages fast rising dry yeast or
 2 cakes compressed yeast
 2 cups water ($\frac{1}{2}$ cup lukewarm
 for yeast, $1\frac{1}{2}$ cups to cool milk)
 2 cups milk, scalded
 6 tablespoons granulated sugar
 4 teaspoons salt
 4 tablespoons shortening or lard
 11 cups sifted Robin Hood Flour

DISSOLVE yeast in $\frac{1}{2}$ cup lukewarm water. If dry yeast is used, add 1 teaspoon of sugar for each package of yeast, sprinkle yeast on top of water and let stand 10 minutes; then stir.

ADD sugar, salt and shortening to scalded milk. Add $1\frac{1}{2}$ cups cold water and allow to stand until lukewarm.

MEASURE flour into large mixing bowl; make a well in centre of flour.

ADD yeast to milk and water mixture; pour into well in flour and stir with large spoon until liquid is absorbed. Then, using hand, mix until dough is smooth and comes away readily from the inside of bowl.

TURN dough out on lightly floured board and knead for 8 to 10 minutes.

PLACE dough in warm, greased bowl; cover with damp cloth and set in a warm place ($75-85^{\circ}\text{F}$); let rise until double in bulk ($1\frac{1}{2}$ -2 hours).

PUNCH dough down in bowl. Cut in 4 equal parts, round up, cover and let rest 10 minutes on lightly floured board.

SHAPE into loaves and place in well greased loaf pans.

COVER lightly and allow to rise in warm place until double in bulk, ($1\frac{1}{2}$ -2 hours).

BAKE in a hot oven, 400°F , 10 minutes. Then reduce temperature to 375°F and continue baking for an additional 40 minutes.

YIELD: 4 loaves.

PRUNE NUT BREAD

2 cups sifted Robin Hood Flour
 $\frac{1}{2}$ cup sugar
 2½ teaspoons baking powder
 $\frac{1}{2}$ teaspoon soda
 1 teaspoon salt
 1 cup Robin Hood Oats
 1¼ cups buttermilk or sour milk
 2 tablespoons melted fat
 1 cup diced, drained cooked prunes
 $\frac{1}{2}$ cup chopped nut meats

SIFT together flour, sugar, baking powder, soda and salt.

ADD oats and mix thoroughly.

COMBINE buttermilk with slightly cooled fat and add to the flour mixture with prunes and nuts.

STIR just enough to moisten the dry ingredients. (Batter will not be smooth.)

POUR into well-greased loaf pan, 9" x 5" x 3".

PLACE extra halves of prunes and whole nut meats on top.

BAKE in a moderate oven, 350° - 375°F , about 1 hour.

TURN OUT on rack to cool.

YIELD: 1 loaf.

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BIRTHDAY CAKE

- $\frac{1}{2}$ cup butter (or butter and shortening mixed)
 $1\frac{1}{2}$ cups fine granulated sugar
3 eggs
2 cups sifted Velvet Flour
3 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla or lemon
 $\frac{3}{4}$ cup milk
CREAM butter until very soft and fluffy.
ADD 1 cup of sugar, gradually—creaming thoroughly after each addition, (reserve $\frac{1}{2}$ cup of sugar).
SEPARATE egg yolks from whites. Add yolks to butter and sugar mixture and beat well.
MEASURE flour, baking powder and salt and sift together.
MEASURE milk and vanilla or lemon and combine.
BEAT egg whites until stiff, gradually adding $\frac{1}{2}$ cup of sugar.
ADD flour mixture and milk alternately to creamed mixture, beginning and ending with the dry ingredients.
FOLD IN stiffly beaten egg whites and pour batter quickly into 9" layer cake pans.
BAKE in a moderate oven, 350°F, 25-30 minutes.
LET STAND 5 minutes after removing from oven; then invert on a cake rack.
FROST when cool.

BILL WALKER SPECIAL CURRIED PINEAPPLE

- 1 tin pineapple
2 tablespoons Curry Powder
3 tablespoons butter
 $\frac{1}{4}$ teaspoon salt.

Method: Cut up pineapple in small pieces. Melt butter in saucepan. Add cubes of pineapple and salt—mix—then add pineapple and juice—simmer for 15 minutes.

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